

MENY

APERITIF

MISS CLARAS POCKET FLASK 195kr
Planteray Pineapple Milk Punch with rhubarb and lime

GARDEN SPRITZ 195kr
Chandon brut blend with liquor of spices and orange peels

BRIGHT BLOOM 195kr
Tanqueray Gin, Galliano, lemon and Veuve Clicquot Champagne syrup

VEUVE CLICQUOT, BRUT 220kr
Champagne, France

NON-ALCOHOLIC

GREEN TEA YUZU 115kr
Green tea iced with Yuzu citrus

PINK GRAPEFRUIT MOJITO 115kr
Fresh lime, mint, pink grapefruit soda

FÖRRÄTTER

SVAMPTOAST
Vitlöksgrillat levainbröd, krämig svamp, almnäs tegel, friterat ägg
Mushroom toast with garlic-grilled levain bread, creamy mushrooms, Almnäs Tegel cheese, fried egg
195kr

HONUNGSGLASERADE BETOR
Serveras med grillad salladslöksnobisdressing, chevré, picklad jalapeño och lagrad äppelcidervinäger
Honey-glazed beets served with grilled spring onion nobis dressing, chevré, pickled jalapeño and matured apple cider vinegared
195kr

SMASHED BURRATA
med semitorkad piccadilly tomat, gremolata och levainkrisp
Smashed burata with semidried piccadilly tomatoes, gremolata and levain crisp
190kr

RÅBIFF PÅ SVENSKT INNANLÅR
Med västerbottenkräm, soja-rostade mandlar och picklad silverlök på vitlöksstekt levain.
1/1 Serveras med pommes
Steak tartare
swedish sirloin served with Västerbottencream, soy roasted almonds, pickled silver onions and garlicfried levain.
1 / 1 served with fries
195kr / 285kr

Allergisk? Prata med serveringspersonalen
Any allergies? Speak with your waiter

VARMRÄTTER

PUMPARISOTTO
Med picklad pumpa, gremolata, parmesan och valnötter
Pumpkin risotto with pickled pumpkin, gremolata, parmegiano and walnuts
285kr

BAKAD HÄLLEFLUNDRA
Rostad jordärtskockspuré, friterad jordärtskocka, citrongravad kålrabbi
Baked Halibut with roasted Jerusalem artichoke purée, fried Jerusalem artichoke, lemon-cured turnip cabbage
385kr

KYCKLING PAILLARD
Med örtkokta morötter, friterad salvia, salviasky
Chicken Paillard with herb-cooked carrots, fried sage, sage jus
298kr

GRILLAD FLANKSTEK
bearnaisesås, tomatsallad och handskurna pommes
Grilled flank steak, sause bearnaise, tomato salad and hand-cut fries
405kr

BURGER MAISON
Svensk högrevsburgare, brioche, karamelliserad lök, cheddar, chimichurri-majonnäs och handskurna pommes
Swedish *beef burger, brioche, caramelized onions, cheddar cheese, chimichurri mayonnaise and hand-cut fries*
325kr

SIDES

Tomatsallad
Tomato Salad
65kr

Pommes
med tryffelmajonäs
Fries with truffle mayonnaise
85kr

DESSERTER

VISPAD VITCHOKLAD
GANACHE
Vaniljmarinerade körsbär, pistage, grillad sockerkaka
Whipped white chocolate ganache vanilla-marinated cherries, pistachio, grilled sponge cake
145kr

CITRONTARTLETT
med bergamott och italiensk maräng
Lemon tartlet withe Bergamott and Italian meringue
115kr

AFFOGATO
Vaniljglass toppad med espresso
Vanilla ice cream topped with espresso
105kr

CHOKLADTRYFFEL
Chocolate truffle
55kr

SORBET / GLASS
Sorbet / Ice cream
65kr

CHOKLADPRALINER
Chocolate praline
95kr